

--o> APPETIZERS c0--

Bruschetta \$6

Roma tomatoes marinated with fresh garlic, mozzarella and black olives in extra virgin olive oil and basil. Served with grilled crustini.

Crab Cakes ala Smith's \$10

Two generous crab cakes made with lump crab meat grilled to a golden brown, accented with a tangy caper remoulade sauce. — Single serving \$6

Shrimp Cocktail \$8

Five jumbo gulf shrimp served with lemon and cocktail sauce.

Calamari \$9

Lightly coated, quickly browned, tossed in a lemon butter sauce. Served with marinara.

The Naked Clam \$9

12 fresh clams sauteed in scampi butter and white wine, garnished with tortilla chips.

Mussels Marinara \$9

Fresh New Zealand mussels steamed in white wine and marinara, garnished with grilled crustini.

Smith's Italian Gathering (serves 2) \$17 *our signature appetizer!*

Let family and friends join together at Smith's ... Pass around a generous board @led with Imported Italian ham, prosciutto, cappicola, salami and pepperoni complimented with Asiago, Provolone and fresh Mozzarella cheeses, roasted red peppers and Kalamata olives. Served with warm crusty bread, herb butter and Extra Virgin Olive Oil. Bon Appetite!

--o> SOUPS c0--

Soup of the day cup \$3 bowl \$4

Made fresh daily, YOutserver will give you today's offering.

Tomato Crab Bisque cup \$3 bowl \$5 *our signature soup!*

Tender lump crab meat cooked lightly in a creamy tomato and basil bisque.

French Onion crock \$5

Slow cooked caramelized onions, robust beef stock and a hint of sherry wine, served with croutons, encrusted with Swiss, Provolone and Romano cheese.

South of the Border crock \$5

Slow simmered rich tomato chili and beans with a splash of tequila and cheddar cheese.

SALADS

House Salad \$3

Assorted fresh, crisp greens with tomatoes, cucumbers, carrots, black olives and red onion.

Spinach Salad \$4

Baby fresh spinach, crispy bacon, fresh mushrooms, red onions, blue cheese and croutons.

Classic Caesar Salad \$\$

Fresh hearts of romaine lettuce, tossed with Parmesan cheese and garlic croutons, served with our classic Caesar dressing.

Seasonal Fresh Fruit \$\$

Assorted in season fresh fruit medley accompanied with Asiago cheese and our malba yogurt dipping sauce.

Salad Dressings - Italian, French, Russian, Oil and Red Wine Vinegar, Blue Cheese, Ranch, Balsamic Vinaigrette, Raspberry Vinaigrette and Honey Dijon.

HOME COOKING

Shepherd's Pie \$8

Truly a classic of home. Well seasoned ground beef, corn and brown sauce, topped with homemade mashed potatoes.

Pot Roast \$9

Slow simmered tender beef served with traditional carrots, celery, onions and potatoes in a savory brown sauce.

Pierogies and Kielbasa \$9

A staple of culture embedded in Cohoes. Homemade potato and cheese filled pillows, sauteed in butter and caramelized onions. Served with sour cream and accompanied with grilled Kielbasa.

Stuffed Meatloaf \$11

Old home style meatloaf made with fresh ground sirloin of beef stuffed with mild Italian sausage and herbs, smashed potatoes and a tomato demi-glace.

Slow Roasted Turkey \$11

Roasted in house, served with our old fashioned bread stuffing, mashed potatoes and cranberry sauce.

Fish and Chips \$11

A light, egg battered Haddock filet with our homemade chips. Served with tartar, chili or cocktail sauce.

St. Louis Style Barbequed Ribs \$18

Chef LJ brings to you one of his award winning classics! Slow roasted ribs with layers of his homemade dry rubs and barbeque sauce. Just lip smack'n, fork tender delicious. Served with your choice of smashed potatoes or homemade fries. 1/2 rack \$10

—o> ENTREES —o—

Chicken Cordon Bleu Napoleon \$15

Medallions of chicken, dredged in panko bread crumbs, lightly fried and layered with imported ham and Swiss cheese. Surrounded with a fresh mushroom cream sauce.

Chicken Parmigiana \$15

Breaded boneless breast of chicken lightly fried and topped with marinara sauce and mozzarella cheese. Served with pasta.

Chicken Marsala \$15

Boneless chicken breasts pan-seared with olive oil, finished with fresh mushrooms in a Marsala wine sauce.

Fettuccine Alfredo \$13

A classic northern Italian pasta dish, made with aged Romano cheese, butter and cream.

Lasagna Rollatini Florentine \$14

Fresh spinach, ricotta cheese, herb and garlic layered between lasagna noodles, rested in a pool of light Alfredo sauce with mozzarella.

Pasta Vongole \$15

Tender baby clams sauteed in our red or white clam sauce served over your choice of linguine, fettuccine or penne.

Veal Parmigiana \$18

Tender hand-cut medallions of veal, lightly coated with Italian herb and Romano cheese breading topped with marinara sauce and mozzarella cheese. Served with pasta.

Veal Marsala \$18

Hand-cut veal medallions, pan-seared in olive oil, finished with fresh mushrooms in a Marsala wine sauce.

Top Sirloin Steak \$17

10 oz. Certified Black Angus sirloin steak char-grilled to your liking, served on top of crustini bread, then topped with caramelized onions and blue cheese crumbles.

New York Strip Steak \$21

12 oz. Certified Black Angus strip loin, well seasoned and grilled to your liking, served with fresh mushrooms and crispy onions.

Steak Au Poivre \$23

12 oz. Certified Black Angus sirloin, encrusted in cracked peppercorns, grilled to your liking, finished with a brandy shallot demi-glace.

Filet Mignon ala Smith's \$24

10 oz. center cut filet, grilled to your liking, served with bacon, sun dried tomato and shallots cabernet demi. Topped with parsnip chips.

Surf and Turf \$23

8 oz. strip steak,, grilled to your liking, served with mushrooms and caramelized onions. Accompanied by shrimp or scallops scampi.

Calves' Liver \$15

The tenderest calves' liver, lightly seasoned and sauteed, smothered with onions and crisp bacon.

Big Mike's Pork Chops \$19

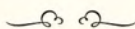
Big and generous are these two 8 oz. French cut, bone in, pork chops topped with an apple, raisin and onion chutney and pork au jus.

Seafood Fra Diavolo \$20

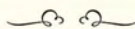
Shrimp, scallops, mussels and clams simmered in red wine and tossed in a spicy marinara sauce. Served over linguini.

Fresh Fish of the Day

Our well trained Chefs want to provide you with the freshest fish specials daily. Your server will tell you about our daily special.. Enjoy their creativity!

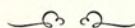


All entrees include house salad or cup of soup, warm crusty bread and seasoned butter. Steak, pork and chicken dishes are served with your choice of potato and vegetable or pasta of the day.



*Do not see it on the menu - Just ask.
Our chefs will accommodate you whenever possible.*

If you feel like a lighter meal, ask to see our *Bistro menu*.





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